



Christmas

ACLE BRIDGE

Starters



Baked mushroom

Portobello Mushroom topped with goats cheese & a pesto drizzle

Prawn Cocktail

Juicy prawns in Marie rose sauce on mixed salad leaves and granary bread & butter

Chicken Goujons

Southern fried chicken strips with a cranberry jam

Tomato, basil & red pepper soup

Chefs own homemade soup with warmed bread & butter

Mains



Traditional Turkey GF

Sliced turkey breast served with lemon & thyme stuffing, turkey gravy, cumberland pigs in blanket

Salmon GF

Oven baked Salmon with a prawn & chive hollandaise sauce

Belly Pork GF

Slow cooked pork with a bramley apple & cider sauce

Spinach & cream cheese lasagne V

Layers of pasta filled with a rich tomato sauce, spinach & cream cheese

All our main courses are served with honey roast parsnips & carrots, roasted potatoes & sprout

V denotes suitable for vegetarians

GF denotes that this meal can be gluten free



pudding



Traditional Christmas Pudding

With brandy sauce

Poached Pear

Poached pear in a mulled wine with cinnamon granola & fresh pouring cream

Chocolate, rum & orange tart

Rich chocolate, rum & orange on a sponge base, served with pouring cream

Tea / Coffee & Mints



2 Courses

£15.95

3 Courses

£19.95



